

CARAVAN

2019 SOUTH EASTERN AUSTRALIA
DURIF

Sometimes, the most wonderful creations emerge from random, happy hybrids. Take the cross-pollination of Peloursin and Syrah vines which French botanist Francois Durif discovered. He produced a delicious new grape variety, worthy of his own name: Durif, also known as Petite Sirah. And there begins your journey of discovery: taste the full-bodied, generous and lively flavours, like blackcurrant and plums balanced with spicy toasted integrated oak.

Winemaking and Viticulture

The grapes were picked at between 13.5 to 14.0 Baume to produce the fruit flavours that are required to make this great wine. The grapes were fermented in a mixture of vessels to produce as much colour and flavour as possible. Portion of the wine underwent oak during fermentation and once dry, the remaining went to oak until the right balance was achieved. Careful tasting and blending, by our winemaker, help produce this wine of style and great value for money.

Tasting Comments

Intense red with purple hues. Intense youthful fresh ripe berry fruit flavours with some well integrated vanillin oak. Full bodied dense ripe berry fruit flavours balanced with vanillin oak but yet long and smooth. Serve with a red wine casserole or a juicy steak with red onion jam. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Durif

HARVEST DATE: March 2019

REGION: South Eastern Australia

ALCOHOL: 14.0%v/v

TOTAL ACIDITY: 6.3g/l

PH (UNITS): 3.54

WINEMAKER: John Quarisa aka 'Johnny Q'